Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.
General Information

Thank you for choosing UMASS Lowell Inn & Conference Center to host your catered affair. We are proud to be of service to you. Your Conference Service Manager will assist you with menu planning, room set-up and other pertinent details to ensure that your catered function exceeds your expectations. In accordance with the Federal Laws, and to insure the safety of your guests, we have outlined certain policies that we need to follow.

Liquor Liability
With the continuing legal and social responsibility borne by those who have a license to dispense alcoholic beverages, management and staff of the UMASS Lowell Inn & Conference Center reserves the right to refuse the service of alcoholic beverages to any person at any time.

Billing
The Inn’s accounting department must approve all requests for direct billing one month prior to the event. Full payment is expected three days prior to your event.

Additional Fees
All Food and Beverage prices are Subject to 20% taxable administrative fee and 7% Massachusetts state Meals tax. All additional catering charges including Room Rental, Audio Visual, Parking, etc. are subject to 20% taxable administrative fee and 6.25 % Massachusetts state tax. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.

If a change from the original room set is requested on the day of the function an additional fee may apply.

Food & Beverage Policies
Due to licensing requirements and quality control issues, all Food and Beverage is to be served on the Hotel Property and must be supplied and prepared by the UMASS Lowell Inn & Conference Center. Likewise, no food and beverage is permitted to be removed from the Inn by the guest.

Deposit
A non-refundable deposit for will be required for all contracted events.
Tax Exemption
Without proper forms on file, tax will be charged and it will be the client’s responsibility to file for a rebate from the state. In order for your group to be considered tax exempt, current copies of Massachusetts ST-2 and ST-5 or 501 (c) Certificates of Exemption must be submitted to our accounting department seven (7) days prior to the scheduled event.

Audio / Visual Equipment
We will be happy to assist you with your Audio/Visual requirements for meeting. Some equipment is secured with an outside vendor and requires advance notice for price quotations and guarantee of delivery.

Decorations
The catering department is happy to assist you with decorations. The Hotel does not permit the affixing of anything to the walls, floor, podiums or ceiling with nails, staples, carpet tape or other substances. Centerpieces with an open flame are not allowed in the function area. Confetti of any kind is not allowed. Should there be any questions relative to what would be an acceptable centerpiece in accordance with Hotel guidelines please inquire with the Sales Department prior to purchase.

Pricing
All food and beverage pricing is subject to change. Price will be guaranteed 90 days prior to the function date. Our current menus reflect our most popular items and we are anxious to assist you in the planning process for a successful event. Should you have a particular item in mind but it is not listed, we will gladly tailor a menu to your specifications.

Menu Selection
Please submit your menu selection to the Sales/Catering Office four (4) weeks in advance of the function date. Beyond that point, menu selections may be limited.

Guarantee Policy
For all private functions, the final number of attendees is due to the Sales/Catering Office No Later Than noon four (4) business days prior to the event. For weekend events the final guarantee is due the Tuesday prior to the event by noon. Final guarantees are not subject to reduction. Charges are based on the guarantee or the number served, whichever is greater. If a guarantee is not received, we will consider the contracted number of guests as the guarantee.
Breakfast Buffets

(20 person minimum)

**The Continental**
Assorted Chilled Juices  
Bakery Basket w/ Preserves & Butter  
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
$9.00 per person

**The International**
Assorted Chilled Juices  
Seasonal Fruit Medley  
Bakery Basket w/ Preserves & Butter  
Sliced Fresh Bagels with Cream Cheese  
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
$12.00 per person

**The Healthy Choice**
Assorted Chilled Juices  
Seasonal Fruit Medley  
Low Fat Muffins  
Variety of Low Fat Yogurts  
Granola & Breakfast Bars  
Low Fat Margarine & Skim Milk  
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
$13.00 per person

**The Executive**
Assorted Chilled Juices  
Seasonal Fruit Medley  
Bakery Basket & Bagels with Preserves, Butter & Cream Cheese  
Fluffy Scrambled Eggs  
Crispy Smoked Bacon & Sausage Links  
Country-style Home Fried Potatoes  
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
$18.00 per person

**Assorted Quiche Buffet**
Assorted Chilled Juices  
Seasonal Fruit Medley  
Ham & Cheese Quiche  
Broccoli & Cheddar Quiche  
Spinach & Feta Quiche  
Crispy Smoked Bacon or Sausage Links  
Country-style Home Fried Potatoes  
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
$17.00 per person
**A la Carte Breakfast**

**Breakfast Burritos** | $6.00 per person
Scrambled Eggs, Aged Cheddar Cheese, Scallions, Sweet Bell Peppers, Sour Cream & Salsa in a Warm Flour Tortilla

**Hot Kettle Oats** | $6.00 per person
Brown Sugar, Candied Pecans & Seasonal Berries

**Build Your Own Yogurt Parfaits** | $5.00 per person
Assorted Yogurts, Homemade Granola & Fresh Seasonal Berries

**Thick-Cut French Toast** | $8.00 per person
Served with Maple Syrup, Powdered Sugar, Seasonal Fruit & Pecans

**Cheese Blintzes** | $7.00 per person
Served with Fresh Fruit Compote

**Buttermilk Biscuits** | $6.00 per person
Topped with Sausage Patties & Country Style Gravy

**Lox Bagels** | $8.00 per person
Smoked Salmon, Bagels & Cream Cheese with Onions, Capers & Hard Boiled Eggs

**Farm Fresh Breakfast Sandwiches** | $6.00 per person
Choice of Bagel or English Muffin, Fresh Egg, Smoked Cheddar Cheese & Choice of Applewood Smoked Bacon or Sausage Patty

**Quiche Lorraine** | $4.00 per person
A Savory Pastry Crust with an Egg Custard, Gruyere Cheese, Bacon & Chive Filling

**Omelet Station** (Prepared to Order) | $6.00 per person
Fresh Eggs, Onions, Peppers, Mushrooms, Tomatoes, Broccoli, Cheese, Ham & Sausage. *Additional Chef Attendant Required ($75.00)*

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**Breakfast Additions**

**Sliced Seasonal Fruit** | $5.00 per person

**Seasonal Whole Fruit** | $1.00 per piece

**Assorted Individual Yogurt** | $3.00 each

**Assorted Individual Greek Yogurt** | $3.50 each

**Granola Bars, Energy Bars & NutriGrain Bars** | $2.00 each

**Assorted Soft Drinks (Pepsi Products)** | $3.00 per can

**Assorted Bottled Fruit Juices** | $3.00 per bottle

**Bottled Waters** | $3.00 per bottle

**Starbucks Coffee, Decaffeinated Coffee & Assorted Teas** | $3.00 per person

**Muffins, Danishes, Cinnamon Rolls or Scones** | $20.00 per dozen

**Assorted Bagels with Cream Cheese & Butter** | $27.00 per dozen

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Plated Breakfast & Brunch

(20 person minimum)

**House Special Breakfast**
Chilled Orange Juice  
Farm Fresh Cage Free Scrambled Eggs  
Crisp Applewood Smoked Bacon or Pork Sausage Links  
Home Fried Potatoes  
Assortment of Freshly Baked Pastries Served with Sweet Butter  
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
$15.00 per person

**Stuffed French Toast**
Chilled Orange Juice  
Sliced Artisan Breads Stuffed with your choice of Fresh Fruit  
Preserves & Mascarpone  
Maple Cured Breakfast Ham  
Anna Potatoes  
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
$17.00 per person

**Quiche**
Chilled Orange Juice  
Seasonal Fruit Medley  
Chef’s Specialty Quiche  
Home Fried Potatoes  
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
$17.00 per person
Brunch Buffet
(20 person minimum)

Canalside Brunch
Include selections below with choice of entrée:
Assorted Chilled Fruit Juices, Seasonal Fruit Medley
Fluffy Scrambled Eggs
Crisp Applewood Smoked Bacon
French Toast with Apple Cinnamon Compote & Warm Vermont Maple Syrup
Fresh Garden Salad with Choice of House Made Dressing
New England Crab Cakes with Red Pepper Remoulade
Oven Roasted Creamer Potatoes with Fresh Rosemary
Harvest Vegetables
Bakery Basket with Butter & Preserves
Pastry Chef’s Seasonal Dessert Selection
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas

Entrée Selections
Beef Brisket
Brandywine Chicken Topped with an Artichoke Dijon Sauce
Grilled Salmon Filet Topped with Fresh Tomato Basil Conasse
New England Baked Haddock

$26.00 One Entrée per person
$30.00 Two Entrees per person

Brunch Carving Station
Your choice of the following:
Roast Beef Sirloin with Demi Glaze
Baked Ham with Pineapple Salsa
Roasted Turkey with Pan Gravy
$9.00 per person
Additional Chef Attendant Required ($75.00)

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Break Stations

(20 person minimum)

**Citrus**
Display of Fresh Oranges, Lemon Iced Tea &
Citrus Flavored Mineral Water, Cranberry
Orange Bread & Lemon Poppy Seed Bread
$9.00 per person

**Energy**
Sliced Fruit with Seasonal Berries, Individual
Yogurts, Energy Bars, Protein Smoothie Energy
Drinks
$13.00 per person

**English High Tea**
Assorted Scones, Crumpets with Whipped
Cream Butter & Assorted Jams & Jellies,
Assorted Tea Sandwiches, Petite Fours and
Truffles, Assorted Specialty Teas
$17.00 per person

**Spa**
Fruit Kebabs, Low Fat Yogurts, Assortment of
Whole Fruits, Homemade Granola, Cucumber
Infused Water
$11.00 per person

**Health Nut**
Fresh Fruit, Granola & Health Bars, Trail Mix
Bottled Fruit Juices & Bottled Water
$9.00 per person

**Rejuvenate**
Whole Fruit, Garden Crudité, Cheese Platter
with Crackers, Sparkling Water
$14.00 per person

**Fenway Break**
Cracker Jack®, Warm Pretzels with Spicy
Mustard, Ice Cream Novelties, Fresh Brewed
Iced Tea & Lemonade
$12.00 per person

**Tea Time**
Assorted Mini Pastries, Scones, Butter Cookies,
Mini Cheese Cake, Assortment of Specialty Teas
$13.00 per person

**Munchie Mania**
Potato Chips, Popcorn, Cracker Jack®, Assorted
Sodas & Bottled Water
$9.00 per person

**Matinee**
Tortilla Chips with Queso, Soft Pretzels, Cracker
Jack®, Candy Buffet & Assorted Sodas
$12.00 per person
Meeting Packages
(20 person minimum)

All Day Meeting Package Consist of the Following: $24.00 per person

Continental Breakfast
Assorted Chilled Juices
Bakery Basket w/ Preserves & Butter
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas

AM Coffee Refresh
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas

PM Break
Choice of three (3) food items:
Individual Assorted Yogurts
Fresh Fruit Medley
Trail Mix & Granola Bars
Assorted Mini Cupcakes
Bagged Snacks (Popcorns, Potato Chips, Pretzels)
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas
Assorted Soda & Bottled Water

Choice of three (3) food items:
Assorted Cookies
Tortilla Chips & Salsa
Whoopie Pies
Brownies & Blondies

Add our Delicatessen or Sandwich Wrap Buffet to the above package for an all-inclusive, full-day meeting solution
$42.00 per person

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Lunch Buffets

(20 person minimum)

**Taste of Old Italy**
Tossed Caesar Salad with Parmesan & Garlic Croutons,
Cheese Tortellini Salad with Fresh Basil Pesto,
Fettuccini with Julienne Chicken & Broccoli Alfredo,
Eggplant Parmesan, Fresh Vegetable Medley, & Herbed Garlic Bread
Cannoli & Tiramisu
Choice of Lemonade or Iced Tea
$25.00 per person

**New Orleans Mardi Gras**
Chicken Gumbo Soup
Tossed Garden Salad with Assorted Dressings,
Blackened Red Snapper with Roasted Corn Relish,
Vegetarian Jambalaya
Red Rice & Beans,
Selection of Fresh Vegetables
New Orleans Bread Pudding served with Bourbon Sauce,
Pecan Pie with Fresh Whipped Topping
Choice of Lemonade or Iced Tea
$26.00 per person

**The Mexican Fiesta**
Southwestern Black Bean & Corn Salad
Fresh Sliced Fruit Platter with Fresh Berries
Seasoned Taco Beef & Fajita Chicken Strips with Sautéed Onion & Peppers
Taco Shells & Flour Tortillas
Refried Beans, Spanish Rice, Diced Tomatoes, Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream, Salsa, Guacamole, Jalapenos, & Black Olives
Homemade Flan
Choice of Lemonade or Iced Tea
$22.00 per person
The Pizza Party
Caesar Salad
Assorted Pizzas to Include: Four Cheese, Pepperoni, Sausage, & Vegetable Pizzas
Baked Ziti Marinara
Fresh Garlic Bread
Chef's Selection of Desserts
Choice of Lemonade or Iced Tea
$20.00 per person

Classic BBQ
Tossed Salad with Assorted Dressings
Hamburgers
Hot Dogs
Pasta Salad
Cole Slaw
Homemade Potato Chips
Crisp Green Leaf Lettuce, Sliced Bermuda Onions, Vine-Ripened Tomatoes, Kosher Pickle Spears, Condiments
Chef's Selection of Desserts
Choice of Lemonade or Iced Tea
$20.00 per person

Add BBQ Chicken $4.00 per person
Add BBQ Ribs $6.00 per person

Enhance Your Buffet
Add Soup or Chowder of the Day to any Buffet
Soup $2.00 per person
Chowder $3.00 per person

The Delicatessen
Tossed Garden Salad with Assorted Dressings
Pasta Salad
Creamy Cole Slaw
Sliced Roast Beef, Turkey, Ham & Tuna Salad
Sliced Assortment of Cheeses
Crisp Green Leaf Lettuce, Sliced Bermuda Onions, Vine-Ripened Tomatoes, Kosher Pickle Spears, Condiments
Homemade Potato Chips
Assorted Breads & Rolls
Fresh Baked Cookies & Chocolate Fudge Brownies
Choice of Lemonade or Iced Tea
$24.00 per person

Sandwich Wrap Buffet
Salad of Romaine & Chicory, Bacon & Blue Cheese, Creamy Red Wine Vinaigrette
Quinoa Salad with an Herb Vinaigrette
Choose Three Wraps
Roasted Vegetable with Hummus, Roasted Red Peppers, Onions & Mushrooms on a Spinach Wrap
Smoked Turkey with Bacon, Avocado, Tomato & Arugula
Buffalo Chicken with Plum Tomato, Lettuce & Chipotle Mayonnaise
Roast Beef with Blue Cheese Spread, Onions, Baby Spinach & Sun Dried Tomatoes
Tuna Salad with Mixed Greens in a Tomato Tortilla Wrap
Homemade Potato Chips
Dessert Bars
Choice of Lemonade or Iced Tea
$23.00 per person

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Boxed Lunches

Signature Boxed Lunch Selections

Boxes include choice of sandwich or wrap, side option, cookie, brownie or whole fruits. Each boxed lunch includes condiments, napkins & plastic cutlery.

$17.00 per person

**Turkey Club Wrap**
Turkey Breast, Crisp Bacon, Provolone, Avocado Spread, Tomato & Arugula on an Herb Wrap

**Italian Sandwich**
Salami, Pastrami & Pepperoni served on a Baguette with Pepperoncini, Black Olives, Provolone & Balsamic Vinaigrette

**Fields & Feta Wrap**
Field Greens, Feta Cheese, Roasted Red Peppers, Cucumber, Red Onion & Oven Dried Tomato

**Chicken Caesar Salad Wrap**
Grilled Chicken Breas with Fresh Romaine Lettuce, Shredded Parmesan, Tomato & Creamy Caesar Dressing in a Flatbread Wrap

**Smoke Ham & Brie**
With Caramelized Onion Jam, Baby Greens & Fresh Herbs in Classic Vinaigrette on a Baguette

**Roast Beef Supreme**
House Roasted Beef, Blue Cheese Spread, Smoked Onions, Baby Spinach & Sun Dried Tomatoes on a Baguette

**Deluxe BLT**
Mesclun Greens, Oven Roasted Tomatoes, Pickled Onions & Smoked Bacon with Gorgonzola Cheese on a Fresh Kaiser Roll

**Side Options:**
*Select one option per dozen sandwiches ordered*

Creamy Red Potato Salad
Pasta Primavera
Classic Macaroni Salad
Creamy Cole Slaw
Complete Boxed Lunches

Boxes include choice of sandwich or wrap, side option, cookie, brownie or whole fruit. Each boxed lunch includes condiments, napkins & plastic cutlery

$13.00 per person

**Sandwich Selections:**
- Ham & Swiss with Lettuce & Tomato on a Kaiser Bun
- Shaved Turkey with Provolone, Lettuce & Tomato on a Kaiser Bun
- Roasted Beef, Cheddar, Lettuce, Tomato on a Kaiser Bun
- Roasted Vegetables with Lettuce, Tomato & Red Onion in a Spinach Wrap
- Deli Tuna Salad with Pickle Relish, Lettuce & Tomato on a Kaiser Bun

**Side Options:**
- Select one option per dozen sandwiches ordered
- Creamy Potato Salad
- Pasta Primavera
- Classic Macaroni Salad
- Traditional Creamy Cole Slaw

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Plated Lunch & Dinners

Served with Fresh Baked Breads, One Appetizer, One Entrée & Chef’s Choice of Accompaniments, One Dessert & Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, & Assorted Teas

(20 person minimum)

**Appetizers | Choice of One**
- Clam Chowder
- Soup of the Day
- Caesar Salad, Herb Croutons, Caesar Dressing
- Garden Salad with Homemade Dressing
- Seasonal Green Salad
- Grilled Portabella over Arugula, Shaved Parmesan, Herb Vinaigrette
- Heirloom Tomato & Fresh Mozzarella Salad with Aged Balsamic Reduction & Fine Extra Virgin Olive Oil

**Entrée | Choice of One**

**Dessert | Choice of One**
- Apple Dumplings
- Key Lime Pie
- Brûlé’ Cheesecake
- Carrot Cake
- Chocolate Raspberry Cake
- Chocolate Fudge Cake
- NY Style Cheesecake w/ Fresh Berry Sauce
- Pastry Chef’s Seasonal Dessert Selection

**Entrée Selections**
- **New England Baked Haddock**
  Seasoned Bread Crumb Topping with Sherry Wine Butter
  Lunch $25.00 per person | Dinner $29.00 per person

- **Grilled Salmon Filet**
  Topped with Fresh Tomato Basil Conesasse
  Lunch $24.00 per person | Dinner $28.00 per person

- **Marinated Tenderloin Steak Tips**
  Sautéed with Wild Mushroom Demi-Glace
  Lunch $25.00 per person | Dinner $29.00 per person

- **New York Strip Steak**
  Served with Roasted Garlic & Rosemary Port Demi-Glace
  Lunch $25.00 per person | Dinner $29.00 per person

- **Brandywine Chicken**
  Sautéed Boneless Breast of Chicken topped with Artichoke Dijon Sauce
  Lunch $22.00 per person | Dinner $26.00 per person

- **Grilled Chicken Caesar Salad**
  Grilled Chicken Breast & Crisp Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons & Shaved Asiago Cheese
  Lunch $18.00 per person | Dinner $22.00 per person

- **Grilled Vegetable Risotto**
  Creamy Arborio Rice tossed with Mixed Grilled Vegetables
  Lunch $18.00 per person | Dinner $22.00 per person

*Split entrée higher price prevails*
Create Your Own Lunch Buffet
(20 person minimum)
Served with Fresh Baked Breads, One Appetizer, Two Sides, One Chef’s Specialty Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

Appetizers (Choice of One)
Wild Rice with Chicken Soup
Chicken Noodle Soup
Clam Chowder
Caesar Salad with Herb Croutons
Garden Salad with Homemade Dressing
Seasonal Green Salad

Sides (Choice of Two)
Rice Pilaf
Herb Roasted Red Potatoes
Traditional Risotto
Whipped Potato
Herb Quinoa
Rigatoni with Artichokes & Tomatoes in a White Wine Sauce
Sautéed Broccoli Rabe
Green Bean Almondine
Roasted Vegetable Medley

Entrees
Marinated Steak Tips
Pan Seared Chicken with Artichoke, Tomato & White Wine Sauce
Brandywine Chicken topped with Artichoke Dijon Sauce
Tortellini with Sun Dried Tomatoes & Pesto Sauce
Mediterranean Baked Stuffed Zucchini
Grilled Salmon with Horseradish Ver Jus
Sirloin Steaks Sliced with a Black Pepper Bordelaise

Choice of Two Entrees
Lunch $26.00 | Dinner $30.00

Choice of Three Entrees
Lunch $30.00 | Dinner $34.00

Add Additional Appetizer or Side $2.00 per person

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Dinner Buffets

(20 person minimum)

**Grand Dinner Buffet**
Variety of Warm Rolls
Chef's Deluxe Salad with Mushroom, Egg, Tomatoes, Cucumbers, Bacon & Croutons
Grilled Vegetable Salad
Pasta Salad
Fresh Fruit & Selected Cheeses Tray
Seasonal Vegetable Medley,
Chef's Choice of Rice or Potato
Chef's Selection of Seasonal Desserts
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

**Choice of Three Entrees**
Roasted Beef Sirloin with Balsamic Onion Au Jus
Sautééed Chicken with Wild Mushroom Thyme Espagnole
Sautééed Shrimp & Cheese Tortellini in a Creamy Tomato Pesto Sauce
Grilled Chicken over Wilted Greens & a Pommery Mustard Sauce
Mixed Seafood Newburg
Grilled Vegetable Primavera with Penne Pasta
Marinated Steak Tips with Wild Mushroom Demi

$47.00 per person

**Italian Dinner Buffet**
Minestrone Soup
Caesar Salad with Herb Croutons
Tomato Mozzarella & Basil Salad
Antipasto Salad
Tortellini & Sun-Dried Tomatoes with Pesto
Chicken Piccata
Grilled Italian Sausage & Peppers
Italian Mixed Vegetables
Assorted Miniature Italian Pastries, Tiramisu & Fresh Seasonal Berries with Zabaglione
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

$34.00 per person

**New England Coastal Buffet**
Freshly Baked Breads
Tossed Salad with Assorted Dressing
New England Clam Chowder & Oyster Crackers
Fresh Steamers & Mussels with Butter & Broth
Fried Haddock
Barbecue Chicken Quarters
Roasted New Potatoes
Fresh Corn on the Cob
Assorted Seasonal Desserts
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

$43.00 per person

*1¼ Pound Steamed Maine Lobster Available at Market Price*
Dinner Buffets, cont.
(20 person minimum)

Mardi Gras Dinner Buffet
- Tossed Garden Salad with Assorted Toppings
- Asparagus & Corn Salad with Blackened Chicken
- Chicken Gumbo Soup
- Seafood Creole Jambalaya
- Sliced Peppered Sirloin of Beef
- New Orleans Style Vegetables
- New Orleans Bread Pudding served with Bourbon Sauce
- Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

$39.00 per person

New England Farmers Buffet
- Corn Chowder
- Tossed Garden Salad with Assorted Toppings
- Yankee Pot Roast
- Traditional Bread Stuffing
- Herb Roasted Turkey Breast
- Seasonal Vegetables
- Yukon Mashed Potatoes
- Assorted Fruit Pies
- Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

$35.00 per person

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### Hors d’Oeuvres

#### A La Carte – Hot

$4.00 per piece
- Mushroom Duxelle Beggars Purse
- Brie en Croute with Berries
- Micro Beef Wellington
- Turkey Pot Stickers

$4.50 per piece
- Mini Lobster Cobbler
- Coconut Shrimp
- Shrimp & Jalapeno Wrapped with Bacon
- Shrimp & Andouille Kabob
- Beef Brochette with Béarnaise Sauce
- Coconut Crusted Chicken
- Crab Fritter with Caper Sauce
- Crab Meat Stuffed Mushroom
- New England Crab Cake
- Mini Fried Ravioli with Marinara Sauce
- Mozzarella Sticks with Marinara Sauce
- Mini Vegetable Spring Rolls
- Sweet Potato Quesadilla with Cumin Cream
- Chicken Fingers with Dipping Sauce
- Spanikopita

#### A La Carte – Cold

$4.00 per piece
- Smoked Salmon Mousse on a Herb Croustade
- Caprese Skewers
- Vegetarian Pinwheels
- Cheese Canape Selection
- Chicken Curry Salad with Mango Salsa
- Endive with Boursin
- Vegetable Caponata Crostini
- Tomato Herb Pizettes
- Sliced Tenderloin Crostini with Herb Cream
- Cheese
- Seasonal Fruit Skewers ($4.50 per piece)
- Jumbo Shrimp Cocktail ($6.00 per piece)

#### Appetizer Package

$16.00 per person | Choice of Five (5)
- Mushroom Duxelle Beggars Purse, Brie en Croute, Turkey Pot Stickers, Coconut Crusted Chicken, New England Crab Cake, Mini Fried Ravioli, Spanikopita, Mini Vegetable Spring Rolls, Smoked Salmon Mousse on an Herb Croustade, Caprese Skewers, Vegetable Caponata Crostini
Displays
(20 person minimum)

Fresh Seasonal Crudité Display
Seasonal Crisp Vegetables, Roasted Red Pepper & Roasted Garlic Dip
$5.00 per person

Domestic & Imported Cheese Display
Chef’s Selection of Domestic & Imported Cheeses
Presented with assorted Crackers, Pencil Breadsticks & Rustic Flatbreads
$6.00 per person

Seasonal Fresh Slice Fruit Display
Sliced Seasonal Fruit accompanied with Fresh Raspberry Yogurt Dipping Sauce
$5.00 per person

Seasonal Fruit & Cheese Display
Sliced Seasonal Fruit & Imported & Domestic Cheeses, Grilled Baguette & Water Crackers
$7.00 per person

Spinach Artichoke Dip
Served with Grilled Flat Breads & Pita Chips
$5.00 per person

Antipasto Display
Assorted Sliced Italian Meats, Marinated Grilled Vegetables, Artichoke Hearts, Vine Ripened Cherry Tomatoes, Black & Green Olives, Pepperoncini, Reggiano & Pecorino Cheeses, served with Flavored Breadsticks, Rustic Flatbreads & French Baguette Slices
$10.00 per person

Hummus Bar
Roasted Red Pepper, Smokey Chipotle & Traditional Hummus, Baba Ganoush, Tzatziki Sauce, Marinated Olives, Toasted Pita Chips & Rustic Flatbreads
$8.00 per person

Bruschetta Bar
Tomato Basil, Three Olive with Lemon Thyme, Eggplant Tapenade, Grilled Pita & Garlic Herb Crostini
$6.00 per person

South of the Border
Tri-Colored Tortilla Chips, Assorted House-Made Salsa, Guacamole & Sour Cream, Mini Quesadilla, Southwest Egg Rolls
$15.00 per person

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**Stations**

*Minimum of 40 Guests*

*Chef Attended Station Fee: $75 per attendant*

**Roast Beef Sirloin**
Caramelized Shallot Demi-Glace
Served with Assorted Dollar Rolls & Sauces
$16.00 per person

**Roasted Turkey Breast**
Pan Gravy
Served with Homemade Dinner Rolls
$12.00 per person

**Smoked Ham**
Pineapple Salsa
Homemade Smoked Cheddar Biscuits
$12.00 per person

**Pasta Station**
Penne Pasta, Tortellini Pasta
Marinara Sauce, Alfredo Sauce, Pesto
Assorted Seasonal Roasted Vegetables
Breadsticks & Fresh Grated Parmesan Cheese
$14.00 per person
Sweet Treats

Minimum of 20 Guests

Whoopie Pie Station
Assorted pastry chef’s specialty flavors
$6.00 per person

Chocolate Fondue
Belgian Dark Chocolate Fondue, Strawberries, Pineapple, Pound Cake, Graham Crackers, Sugar Cookies
$10.00 per person

Beat the Heat
Assorted Ice Cream Bars, Fruit Bars & Italian Ice
$11.00 per person

Viennese Table
Cannoli, Eclairs, Assorted Cookies & Mini Tarts
$12.00 per person

Sweet Tooth
Assorted Cookies, Brownies, Blondies, M&M Plain & Peanut Candies, Chocolate Covered Pretzels
$13.00 per person

Build Your Own Sundae
Vanilla & Chocolate Ice Cream, Hot Fudge, Hot Caramel, Crushed Pineapple, Crushed Oreo's, M&M's, Maraschino Cherries, Whipped Cream, Waffle & Sugar Cones
$18.00 per person

Chocolate Lover
Chocolate Fudge Brownies & Blondies, Chocolate Chip Cookies, Oreo Cookies, Chocolate Covered Strawberries, Chocolate Mousse Tarts & Truffles, Iced Cafe Mocha
$21.00 per person

By The Dozen
Cookies $10.00
Brownies $12.00
Blondies $12.00
Magic Bars $12.00
Cupcakes $14.00

Sheet Cake
Cakes are priced according to size, pricing will vary on décor.

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.
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### Bar Services

#### Open Bar
*Charge per person, per hour*

**Premium Selections $15**
Kettle One Vodka, Jack Daniels, Meyers Rum, Tanqueray Gin, Seagram VO Whisky, Dewar’s Scotch, 1800 Silver Tequila

**Standard Selections $12**
Absolut Vodka, Jim Beam, Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Canadian Club Whisky, Cutty Sark Scotch, Jose Cuervo

#### Consumption Host Bar
*Charge per drink*

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top Shelf 2-Liquor Drink</td>
<td>$11.75</td>
</tr>
<tr>
<td>Premium Mixed Drinks</td>
<td>$8.75</td>
</tr>
<tr>
<td>Standard Mixed Drinks</td>
<td>$7.75</td>
</tr>
<tr>
<td>House Mixed Drinks</td>
<td>$6.75</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$3.75</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$4.75</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>$8.75</td>
</tr>
<tr>
<td>House Wine</td>
<td>$6.75</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.00</td>
</tr>
<tr>
<td>Bottled Waters</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

#### Cash Bar

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Top Shelf 2-Liquor Drink</td>
<td>$12.00</td>
</tr>
<tr>
<td>Premium Mixed Drinks</td>
<td>$9.00</td>
</tr>
<tr>
<td>Standard Mixed Drinks</td>
<td>$8.00</td>
</tr>
<tr>
<td>House Mixed Drinks</td>
<td>$7.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
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</tr>
<tr>
<td>Premium Beer</td>
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</tr>
</tbody>
</table>

#### Domestic Beers
Coors Light, Miller Lite

#### Premium Beers
Blue Moon, Corona, Harpoon IPA, Heineken, Sam Adams, Sam Adams Light, Sam Adams Seasonal

**Bartender Fee $80.00 per bartender, waived with sales of $350.00. One bartender per 75 guests**
Wine List

House Wine
Sycamore Lane, California  $26
White: Chardonnay and Pinot Grigio
Red: Cabernet Sauvignon, Merlot, Pinot Noir
Rose: White Zinfandel

White/Blush
Chardonnay, Rodney Strong, California  $35
Chardonnay, Napa Cellars, California  $42
Sauvignon Blanc, Joel Gott, California  $28
Sauvignon Blanc, Huntaway, New Zealand  $36
Pinot Grigio, DiLenardo, Italy, Friuli  $28
Riesling, Kessler, Germany  $28
Conundrum, Caymus Vineyards, Napa Valley  $42

Champagne
N.V. Veuve Clicquot Ponsardin,  $88
Brut, Yellow Label, Reims
N.V. Moet & Chandon “White Star” Imperial,  $58
France
House Champagne, Wycliff,  $24

Red Wines
Cabernet Sauvignon, Hess, California,  $35
Pinot Noir, Deloach, California  $28
Cabernet Sauvignon, Beringer, California  $48
Merlot, Bogle, California  $30
Merlot, Kunde Vineyards, Sonoma County  $40
Merlot, Rombauer, Napa Valley  $58
Merlot, Duck Horn Decoy, Napa Valley  $44
Pinot Noir, Smoke Tree, Sonoma Valley  $38
Red Blend, Pepper Jack, Australia, Barossa Valley  $32
Shiraz, Barossa, Australia, Barossa Valley  $28
Malbec, Ique, Argentina, Mendoza  $28

Sparkling
Avissi Prosecco, Veneto Region, Italy  $29

Vintages subject to change without notice. All prices are per bottle.
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### Audio Visual

#### Visual
- 52" Monitor on Cart with Blue-Ray DVD: $300
- 46" Monitor on Cart with Blue-Ray DVD: $250
- 46" LCD Monitor on Cart: $175
- 8ft Tripod Screen: $60
- 6ft Tripod Screen: $50
- 6.5ft Insta-Theater Screen: $40
- 5ft Insta-Theater Screen: $35

#### Sound
- Wired Microphone: $40
- Wireless Microphone (Lavaliere): $125
- Wireless Microphone (Handheld): $125
- 4 Channel Mixer: $60
- 6 Channel Mixer: $80
- Speakerphone: $50
- Multi Box: $50

#### Packages
- Video Conference Screen: Call for Pricing
- Portable LCD Projector & Screen: $175
- Portable PA System Bundle with Mixer, Amplifier, Speakers & Stands: $150

#### Accessories
- Laptop: $125
- 6" Aluminum Poster Easel (Gold): $15
- Flipchart with Markers: $30
- Portable Whiteboard with Markers: $30
- Riser (each): $20
- Pipe & Drape (12’ section): $25
- Extension Cord: $10
- Power Strip*: $10
- Uplight: $15
- Tape: $5

*Additional cost for set-up and installation